

# Santolin

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Vintage  
2013

Grapes  
100% Yarra Valley Chardonnay.

## Winemakers Notes

This 2013 Chardonnay is produced from fruit grown on a single block from the Yarraland vineyard in the Yarra Valley. It has been crafted with minimal intervention, utilising wild fermentation, no fining and only a single filtration before bottling.

Hand picking commenced on the 3rd March 2013, with

fruit chilled overnight. The grapes were whole bunch pressed and the juice went straight to new and used French oak barrels for wild malolactic fermentation. Whole berries were placed with juice in two barrels to extract additional flavour and structure. The wine stayed on lees until December and received a single filtration prior to bottling.

## Ageing

10 months in French oak barrels, of which 20% were new. Blended and bottled after a light, single filtration.

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**Alcohol**  
13.0%

**pH**  
3.25

**TA**  
6.0g/L

**Cellaring**  
5-7 years

**Fermentation**  
Wild ferment

**Oak Maturation**  
10 months in 100% French oak - 20% new

**Tasting Notes**  
Aromas of grapefruit zest, flint and subtle oak. A textural and complex wine laced together with flavours of fig, hints of hazelnut and balancing oak.

**Total Production**  
250 dozen

**Additional Notes**  
Suitable for vegans

## Accolades:

TROPHY: 'International Chardonnay' 2015 Decanter AWA  
TROPHY: 'Best New World Chardonnay,' 2014 Hong Kong IWSC  
TROPHY: 'Best Wine of Show,' 2014 Riverina Wine Show  
TROPHY: 'Best White Wine of Show,' 2014 Riverina Wine Show  
TROPHY: 'Best One Year Old Chardonnay' 2014 Riverina Wine Show  
GOLD: 2014 Hong Kong IWSC  
GOLD: 2014 Riverina Wine Show  
95 POINTS: James Hallidays 2014 Wine Companion

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